

### Tina Gobbo's Italian Burger

1 lb. lean ground beef  
1/2 lb. sweet or hot capicollo sliced  
1/4 tsp of each salt, black pepper, chopped fresh oregano and basil  
1 med. size red pepper  
4 slices of provolone cheese  
4 Ciabatta or onion buns  
Italian Relish

1 cup jarred giardiniera drained (pickled vegetables)  
1/4 cup mayo  
1 tsp. lemon juice (half a fresh lemon)  
salt and pepper to taste

Take the sliced capicollo and put in a food processor and blend until finely ground. Add to ground beef, also add seasonings and mix until well blended.

Form a round ball and divide into four, make patties and make a small dent in the middle of the burgers, this helps when grilling burgers.

Place burgers on hot grill. Grill about 8-10 minutes on each side, do not try and flatten burgers.

While burgers are cooking coat red pepper in oil (olive or vegetable) cut top and bottom off peppers and then cut remaining pepper into four pieces and place all 6 pieces of pepper skin side down on grill. Grill until you have nice grill marks on the peppers and then flip over and do the same. Once done, set aside. This can be done ahead of time.

Once burgers are almost done place a piece of pepper on each burger and then provolone cheese. Close lid and let cheese melt.

To make the relish, place the top and bottom of grilled pepper in food processor until pureed, add giardiniera and pulse until coarsely ground, place in bowl and add lemon juice, mayo and salt and pepper to taste. This can also be made ahead of time.

Assemble burgers on toasted buns and place a spoonful of relish on burgers and enjoy!